

The Pound Tap House & Eatery

Christmas Menu

T: 01694 751477

2 courses £17.95 | 3 courses £20.95

Pre-order essential. £10 deposit per person.

1st -24th December 2018

Starters

Spiced Parsnip Soup

Served with fresh farmhouse granary bread & butter (GFO) (VGO)

Mushroom Pate

Served with melba toast (GFO)

Smoked Salmon & Prawn Roulade

Served with dill crème fraiche (GFO)

Crispy Pork Belly Squares

Served with apple cider sauce (GFO)



Mains

Roasted Shropshire Turkey

Served with buttered roast potatoes, pigs in blankets, sausage stuffing & gravy (GFO)

Grilled Seabass Fillet

Served with hollandaise sauce, sautéed new potatoes & fennel salad (GFO)

Leek, Potato & Walnut Filo Parcels

Served with cheddar cheese sauce & sautéed new potatoes (VGO)

8oz Sirloin Steak

Served with field mushroom, beef tomato, onion rings & chips (GFO) (£3.50 supplement)



Desserts

Egg Nog Crème Brûlée

Served with lemon shortbread

Winter Mess

Served with cinnamon cream & berries (GFO)

Christmas Pudding

Served with brandy sauce & cherries (GFO) (VGO)

Chocolate & Salted Caramel Tart

Served with Chantilly cream

PLEASE NOTE: ALL FISH MAY CONTAIN BONES.

ALL DISHES ARE PREPARED IN AN ENVIRONMENT THAT IS NOT FREE FROM NUTS, SEEDS, GLUTEN OR LACTOSE, THEREFORE ALL DISHES MAY CONTAIN TRACES.

ALL OF OUR SIDE SALADS ARE DRESSED WITH A BALSAMIC GLAZE

PLEASE ASK A MEMBER OF STAFF IF YOU HAVE ANY QUERIES, ALLERGIES OR INTOLERANCES.

GFO - GLUTEN FREE OPTION | VGO - VEGAN OPTION

